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From the Horticultural Register.

On heating Horticultural and other buildings by Hot Water.

The way properly to approach this subject, is first to consider this scheme as compared with the former methods of heating such structures with flues, warm air and steam. The objections to the first, are the dry heat it occasions, owing to the hot air circulating through the flues having been in immediate contact with the fire, by which it is deprived of its moisture, partially decomposed or altered, and largely charged with carbonic acid gas; the heat of this air is probably 4 a 600 degrees, and should the fire by accident be made too large, or a leak occur in the flues, the plants are inevitably injured. Warm air is seldom used, but is open to the same objection. We have proved in four months' successive experiments for chemical purposes, that atmospheric air passing over ignited coal, becomes combined with a considerable quantity of carbonic acid gas, which is unfit for vegetation, and injurious to respiration.

The method of heating by circulating steam through pipes, is free from this objection, but the inconveniences are, that accident or negligence may over-load the safety-valve, and endanger the building; or what is the most serious objection, that the moment the fire gets so low as to cease driving the steam, the house becomes quickly cold, no heat being given off by the pipes.

To these objections the plan of heating by hot water inclosed in pipes is not liable; the surface by which the air of the building is warmed, scarcely ever attains 160 degrees of heat, (212 is boiling point) and it is almost impossible, if the proportions are originally properly calculated, to bring it to this point; consequently the plants can never be injured by overheat, and the atmosphere remains undeprived of its moisture, unaltered and uncontaminated. I have seen two adjoining green houses heated, for the sake of experiment, by flue and hot water, the same species of plants being placed in each: after two months' operation, the difference in vigor of vegetation, in size and color of leaves, was beyond all conception strikingly in favor of the hot water. The thermometer was always much more steady, and the air never felt oppressive. In addition to this, if the boiler is properly constructed, so as to have a sufficient body of water heated, should the fire be let to go out, the water will take several hours to cool, and the pipes will continue to give off heat the whole time.

In fact, the superiority of this plan has been evident ever since its first application; but it has been several times in disrepute, owing to failures and accidents arising from a want of knowledge of first principles in those who have undertaken to construct the necessary apparatus, and in every one trying to start and drive a hot water system of his own, often opposed to these principles, and as often endeavoring to force them beyond their natural limits.

There are two extremes in the application of this system, the space between which has afforded extensive ground for experiments and plans.—The first is the method of Perkins, who passes strong tubes of small diameter through the midst of the furnace, and thus heats the water to 4 a 600 degrees; these small tubes continue through the buildings, and give off a large quantity of heat; they take up little room, are easily concealed, and effectually warm the building. This is, therefore, very desirable, as long as the pipes remain sound; but should any accident produce a leak ever so small, the result might be a very dangerous explosion, notwithstanding the safety-valve. It is idle to say that common care will prevent this; several explosions have already taken place — and although every precaution is taken at a powder magazine, yet no one prefers to reside near it.

The other extreme is not heating the water sufficiently to keep up a rapid circulation through the pipes. This often arises from a wrong construction of the pipes and boiler, as well as of the furnace. Heat cannot be economised beyond a certain degree; if every glowing coal is placed in contact with a body which abstracts its heat, it is impossible to keep up a fire, and unless sufficient heat escapes up the chimney to rarify the air there, no draft can be created, and the fire will not burn; therefore, much depends on the proper construction and proportions of the boilers and furnaces. Again, hot water does not give off heat in proportion to its solid mass, but from its surface; therefore, the larger the surface is, compared with the solid contents of the pipes, the more rapid will be the circulation, as the heat is given off quicker, and in larger quantities; to this, however, there are limits in reason.

Attention to the proper levels is of main consequence in this system, as if any part of the pipe descends below the bottom of the boiler, the circulation is immediately arrested.

Kewley's method with a syphon inserted a few inches below the surface of the water in an open boiler, is an excellent way, where an unlimited quantity of heat is required, or where additional heat is wanted occasionally.

FESSENDEN'S PORTABLE STEAM AND HOT WATER STOVE.

T. G. Fessenden, one of the conductors of this journal, has obtained a patent from the Government of the United States, for a new application of the principles of heating apartments by hot water and steam, of which a short description will be given in this place.

The principles or distinctive advantages of this stove, consist in forming *an easily portable apparatus*, which furnishes a convenient mode of arresting and detaining nearly all the heat produced by fire in warming apartments, &c., which in common stoves is permitted to escape through the smoke-pipe and chimney into the open air. This is effected by exposing a quantity of water, inclosed in a proper vessel, to receive that heat from the fire-place which would otherwise pass off through or near the centre of the stove and smoke pipe, distributing the heat thus obtained within the apartment to be warmed, and condensing and bringing back to the boiler, the steam which arises from the boiling of the water placed in the central part of the stove, without the apparatus of valves, syphons, &c., heretofore deemed indispensable in heating buildings by steam; or the long and cumbrous train of pipes, reservoirs, &c., commonly used where hot water has been employed as the agent in retaining and distributing heat.

Fessenden's Steam and Hot Water Stove consists of a hollow cylinder, standing perpendicularly on short legs. Within this cylinder, are a grate and ash-pit, and a fire-pot, with suitable doors, a drawer, &c., to admit air and fuel, receive ashes, &c. Directly over the fire-pot, and in part within the cylinder, is a boiler, its lower part of a cylindric shape, and its upper part diverging like a funnel. This is suspended over the fire-pot by the projection of its sides, which rest on the upper edge of the cylinder. Above the projection, within the boiler, (according to the last improvements in the apparatus) is a groove or channel, extending horizontally round the boiler, about an eighth of an inch in depth. Above this, and easily removable, is placed the steamer, or steam-warmer, which may consist of a cylinder of tin, or other suitable metal. The lower end of this cylinder is open, and its edge rests in the groove above mentioned, and its upper end may be closed with a lid. The steam-warmer may be of any convenient dimensions, according to the size of the stove. It is generally made about thirteen inches wide, and eighteen inches high. It may be well, though not absolutely necessary, unless a great heat is required, to use a small tin pipe, for carrying off the surplus steam which may proceed from near the top of the steamer into the smoke-pipe. The lower edge of the steamer resting in the groove, and the groove being filled with water of condensed steam, confines the steam, and at the same time operates as a very delicate safety-valve, and permits a portion to escape, before it can acquire a dangerous elasticity.

This stove may answer for boiling or steaming food for man or beast; and by some alterations, (which will not here be specified, as the inventor intends to petition for a patent for improvements,) may be used for distilling water from flowers, herbs, &c., or obtaining pure distilled water for the use of druggists, &c.

The boiler and its contents not only serve to arrest, detain, and eventually give out into the room much heat, which would otherwise escape through the smoke-pipe into the chimney, but the lower part, which enters into the cylinder, forces the current of heat to pass near the sides instead of the centre of the stove, by which means more heat is emitted through the sides into the room, than would be if its course was not impeded. There is likewise, in many cases, a great advantage in having hot water always at hand, which may be taken out of the stove for use when wanted; and the air of a room heated wholly or in part by hot water or steam, is much more healthy,

as well as more pleasant, than that which is warmed by common iron stoves.

This stove admits of various forms and modifications, as well as different sizes and prices, too numerous to be here described. Its principal advantages consist in its giving a wholesome and agreeable warmth, its being easily set up and taken down in any location, the steam apparatus removable with nearly as much facility as the lid of a tea kettle. T. G. F.

A portable apparatus, something like the above, is coming into use in green houses in England; but from the plans we have seen, it does not appear so simple as that here described. J. E. T.

[From the Practical Farmer.]

FACTS AND OBSERVATIONS RELATIVE TO THE CULTURE OF SILK.

SILK AS A NON-CONDUCTOR OF ELECTRICITY AND A HEALTHY ARTICLE OF APPAREL.—It is well known that electricity is a very powerful as well as mysterious agent; and it is believed to be true that a certain proportion of that extremely subtle, and generally invisible fluid, is as necessary to good health as air to animal life. When there is a want of a due supply of electricity in our bodies, we are languid, low spirited, and suffer under a sort of *tedium vitæ*, (weariness of life,) which is quite as insupportable as actual and acute pain. When these feelings occur, we complain of hypochondria, and a want of energy, mental and corporeal — the world seems a blank, and existence a burthen. We do not suspect, what is most commonly the case, that a damp atmosphere is every moment robbing us of *electricity*, by virtue of its powers as a conductor or carrier of that indispensable requisite to health and enjoyment.

In dry weather, whether the air be warm, or cold, we feel light and vigorous, because dry air being a slow conductor of electricity leaves us to enjoy its luxuries, and we are in what is called good spirits. But in wet weather, when

> "Steep'd in continual rains, or with raw fogs
> Bedew'd, our seasons droop; incumbered still
> A pond'rous heav'n o'erwhelms the sinking soul;"

we feel oppressed and heavy as if we had suddenly become inmates of the "*Castle of Indolence*," where

> ——"Lethargy, with deadly sleep opprest,
> Stretched on his back, a mighty lubbard, lies
> Heaving his sides, and snoring night and day."

If, however, we can retain in the corporeal system in wet weather, the electricity which is the source, if not identical with animal spirits, that indescribable feeling of enjoyment which flows from vigorous health is ours in full extent. This can only be accomplished by keeping our bodies enclosed by non-conductors of the electric fluid. And the best non-conducting substance is silk, which is so excellent a barrier against the transmission of that subtle but mighty agent, that the most vivid and powerful discharge which ever emanated from Heaven's electrical apparatus, in the flash of lightning and the roar of thunder, cannot pass through a silk handkerchief of the slightest texture, provided it be thoroughly dry. Persons, therefore, of feeble animation, who are apt to become listless and low-spirited in damp weather, will find silk waistcoats, drawers, and stockings, the most perfect, powerful and innocent of all cordials. Flannel will answer a similar purpose, but in a smaller degree. Wash-leather is also a non-conductor of electricity, and may be used by those who prefer it, but is more apt to be clogged by perspirable matter, issuing from the pores. Silk is, however, on every account the best; and those who are averse to the wearing of flannel next to the skin will find equal benefit by substituting cotton shirts, drawers and stockings, with silk over them; or where more heat is required, flannel between the cotton and silk, for the silk should always be outermost.

An English writer says—"Silk should be used in every possible way by the weak, in the linings of sleeves, in the stiffenings of neck cloths, in the entire backs of surtouts, cloaks, mantles, and even in the coverlets of beds, &c. and where health is in question, it will be found to be the most economical stuff that can be used, as it will save many an apothecary's bill. When it can be made a principal means of preventing consumption, rheumatism, gout, inflammation, melancholy, madness, and even suicide itself, no expense ought to be spared."

MEDICAL AND OTHER VALUABLE PROPERTIES OF SILK.

In the British Annual Register, for 1829, vol. lxxi. it is stated, that "A silk covering of the texture of a common handkerchief, is said to possess the peculiar property of resisting the noxious influence, and neutralizing the effects of malaria (foul air from marshes). If, as is supposed, the poisonous matter is received into the system through the lungs, it may not be difficult to account for the action of this very simple preventive: it is well known that such is the nature of malaria poison, that it is easily decomposed by even feeble chemical agents. Now it is probable that the heated air proceeding from the lungs may form an atmosphere within the veil of silk, of power sufficient to decompose the miasma in its passage to the mouth; although it may be equally true that the texture of the silk covering may act mechanically as a non-conductor, and prove an impediment to the transmission of the deleterious substance."

If a silk veil will preserve against the deleterious effects of those exhalations, which, on the borders of our western lakes, and in many other parts of our country, produce ague and fever, silk would be worth more for that use alone than all the gold and jewels that ever glistened. Besides, if silk coverings for the head are efficacious to preserve against malaria, the presumption is, that they would guard against the foul air of sick chambers, where patients suffer under contagious diseases, and indeed against bad air of every kind and description. The more we examine the nature and uses of silk, the stronger the inducements appear to engage the industry and ingenuity of the good people of these United States in the culture and manufacture of that precious article.

USES OF THE MULBERRY TREE.

The wood of the mulberry tree is used for many purposes. Its being compact, pliant, and hard, capable of receiving a good polish, causes it to be sought by upholsterers, turners, and carvers. Its strength makes it useful to the joiner, and its power of resisting the action of water almost as well as oak, makes it good timber for building boats. It is also a very good wood for fuel, and is well adapted for making charcoal.

Mayet sur le culture du Murier.

It was observed by Dr Deane, in 1793, that "The only mulberry in any degree proper for the food or successful culture of silk worms is the white mulberry. [The Chinese Mulberry, and some other sorts of mulberry, were not then known in this country.] All attempts to raise them on the common black mulberry will be unsuccessful."

The same writer observed, "If we are not disposed to make use of mulberry trees for the feeding of silk worms, they would pay for the trouble of rearing them by their fruit and timber."

It is much in favor of the culture of the mulberry tree, that its roots strike very deep into the ground, so that the surface not being impoverished as it is by many trees, whose roots are found more in the upper soil, other kinds of cultivation may be prosecuted around it. Neither its shade, nor the dropping of rain from its leaves, is considered prejudicial to plants growing beneath it. *

GRAND SILK MACHINERY.

Mr Lambe, of Derby, Eng. having, in the disguise of a common workman, succeeded in taking accurate drawings of silk-throwing machinery in Piedmont, erected a stupendous mill for that purpose on the river Derwent at Derby, and obtained a patent for the sole and exclusive property in the same during the space of fourteen years. This grand machine was constructed with 26,586 wheels, and 97,746 movements, which worked 73,726 yards of organzine silk thread with every revolution of the water wheel whereby the machinery was actuated; and as this revolved three times in each minute, the almost inconceivable quantity of 318,504,960 yards of organzine could be produced daily. Only one water wheel was employed to give motion to the whole of this machinery, the contrivance of which speaks highly for that of the constructor, who possessed the means of controlling and stopping any one or more of the movements at pleasure, without obstructing the continued action of the rest. The building wherein this machinery was erected was of great extent, being five stories in height, and occupying one-eighth of a mile in length. So long a time was occupied in the construction of this machinery, and so vast was the outlay which it occasioned, that the original duration of the patent proved insufficient for the adequate remuneration of its ensurprising founder, who, on these grounds, applied to parliament for an extension of the term for which his privilege had been granted. This, however, in consideration of the great national importance of the object, which was opposed to its continued limitation in the hands of any individual, was not granted; but parliament voted the sum of 14,000 pounds to Sir Thomas Lambe, as some consideration for the eminent service rendered by him to the nation, in discovering and bringing to perfection, at great expense, a work so beneficial to the kingdom; the grant being made on the sole condition, that competent persons should be allowed to execute an exact model of the machinery, to be deposited in such a place as his Majesty should appoint, in order to perpetuate the manufacture.

SILK-THROWING MILL.

In a throwing mill (or manufactory in which raw silk is prepared for the weaver) situated in

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* Dr Lardner.

the neighborhood of London, there are 1600 swifts employed, with a proportionate number of spindles. These are all put in motion by a steam engine, on the high pressure principle, of six horse power, having a boiler of capacity equal to the production of steam for an engine of double that force. The surplus steam is employed in warming and drying the factory. In the establishment, which is very carefully and ably conducted, are employed 120 people, mostly young girls, and the quantity of silk thrown during the whole year, the works being constantly employed, is about 13,000 pounds' weight. The weekly performance varies somewhat, according to the quality of the material under conversion, and also with the hygrometic state of the atmosphere; for which reason the yearly working is stated, instead of the result of any one week's operations.

Dr Lardner's Cabinet Cyclopædia.

COMMUMICATION FROM THE HON. A. SPENCER.

Mr Blydenburgh—I cannot repress the expression of the satisfaction I derived from the perusal of the first number of "The Silkworm," conducted by you. Others, many others, may prefer reading political and partisan newspapers, but to me there is more pleasure in reading and contemplating on the bounties of a munificent Providence in providing so lavishly for the comforts and enjoyments of man. This remark is illustrated and enforced by contemplating the silkworm, in its birth, its various changes, its nurture, and finally its fabrication of the cocoon, which yields the finest known materials for fabrics, almost indispensable to the embellishment and comfort of the human race.

I am not one of those who believe that we are the most virtuous and best informed people on the face of the earth; nevertheless I do believe that we have among us many, very many, ingenious and inventive men, capable, with proper inducements, of carrying to high perfection, and in the simplest manner, the discoveries of past times. We have also an intelligent population, ready and zealous in seizing on any new sources of industry which shall promise an adequate reward for their toil and labor. I think it then only necessary to satisfy our agriculturists that the culture of silk will be attended with a handsome profit, to insure its general adoption. I feel an entire confidence that you will be able to convince the most sceptical that the culture of silk will afford to our farmers a richer reward than any other crop they can raise, and that ten acres devoted to the mulberry, and the rearing of the silk-worm, in a farm of one hundred acres, will at the end of five years produce a greater profit than the remaining ninety, however skilfully cultivated. This profit will keep increasing from year to year, in proportion to the growth of the trees; and when we add to this the fact, that the tending of the worms will require only the labor of women, children and feeble persons, that it interferes not at all with the labor of those who cultivate the ninety acres, and that therefore it is all clear gain, who can doubt of the result?

The general substitution of cotton for linen fabrics, which were formerly made by our females, and the introduction of many labor-saving machines, has relieved our women from much manual labor, and they have leisure time, which they would willingly devote to any occupation adapted to their capacities. The rearing of the worm, and reeling the silk from the cocoons, is the very employment adapted to them. Can it be doubted, then, that the matrons and young women of the country will cheerfully and zealously enter upon an employment so honorable, so profitable, and I may add so national?

My particular purpose in this communication, was to call your attention to an act of the Legislature of this State at its last session, which for its wisdom and patriotism reflects honor on the State. This law requires the agents and inspectors of the state prisons to cause the manufacture of silk goods to be introduced and carried on in those prisons, and for this purpose they are authorized to purchase as well cocoons raised in this country as the raw material imported, at such prices as they may deem reasonable, and to extend the business, as the same can be prosecuted, in the judgment of the inspectors, with a prospect of ultimate success.

The probable and almost certain effects of this law will be to introduce into this State the manufacture of silk immediately, without waiting indefinitely the enterprise and patronage of private individuals. The certain effects of the act will be to stimulate and encourage the culture of silk by opening two certain and steady markets for the purchase of cocoons; and when we reflect that the facilities for transporting cocoons to the prisons are unequalled, there is every inducement to commence the culture of silk without loss of time.

There will, however, be a great inducement with our females, by the enhanced price of reeled silk over the cocoons, to reel off the silk from the cocoons they produce, and sell it in that shape. They will have their option, either to sell the cocoons, or the silk in its raw state. Those who prefer the latter mode, by the aid of Gay and Mosely's new invented reel, will soon perfect themselves in the art of reeling.

What magnificent results must follow a general attention to the culture of silk!

We shall avoid a direct annual drain from the United States of more than $10,000,000. This amount, instead of being drawn from the country for the support of foreign agriculturists and mechanics, will go to reward and invigorate our own. In the course of a few years we shall become exporters of American manufactured silk, as well as the raw material. It is a business, too, which cannot be overdone; the demand will always bear a just proportion to the product. In many countries, particularly Great Britain, the climate is not genial to the worm; while in ours it is established beyond controversy, that we may produce, with proper care and skill, silk of as fine a texture and lustre as is produced in Italy or France.—*N. Y. Farmer.*

Fruit. Why are some fruits improved in sweetness by drying or half withering on the trees?

Because their watery parts thus exhale, and the sugar is virtually increased in quantity.

Why should grapes hang on the vine until they are perfectly ripe?

Because unripe bunches never get any riper after they are gathered.

Why should grapes be eaten soon after they are gathered?

Because, unlike other fruits, grapes do not improve in flavor after gathering.

Why should the crowns be removed from ripe pine-apples?

Because, when suffered to remain, they live upon the fruit till they have sucked out all the goodness.

Why does an apple, when cut, first appear white, and after a time brownish?

Because a fermentation arises from the rest of the fruit absorbing the oxygen of the atmosphere; the apple having previously been, by its tough skin, protected from the contact of the air.—*Donovan.*

Why are certain apples called russetings?

Because of their russet or reddish brown color.

Why should raspberries be eaten from the bush?

Because their flavor is the most fleeting of all fruit. Even a few hours will diminish it, and on the bush the flavor does not continue above two or three days after the fruit is ripe. If kept for two or three days when gathered, the flavor is almost entirely gone.

Why are chestnuts best preserved through winter in sand?

Because if there be any maggots in the chestnuts, they will come out, and work up through the sand to get air.

Why is fern preferable to straw for the bed between the layers of fruit?

Because it does not impart that musty flavor which is so often produced by the straw.

Why are the autumnal fruits, as plums, pears, &c., more crude and indigestible than those of summer?

Because, in part, of the state of the constitution. Thus, at the commencement of summer, the system is more nerved and braced by the atmosphere of winter and spring, and by the dryer food which necessity obliges us to take at those seasons; so that the cooling fruits of summer are wholesome from their opening the bowels, &c. But it is not wonderful that a continuance of watery and inutritious food like fruit, should, towards the autumn, produce debility in constitutions partly predisposed to it, by the continual and relaxing heat of the summer months.—*Knowledge for the People.*

The points of a fine Bakewell Buck.—One of the most distinguished agriculturists of the north, recently in writing to us, prescribes the following as the points to be looked for in a fine Bakewell buck—

Short head, broad forehead, straight back, full chest, broad loins, close twist, full deep thigh, deep round rib, short trotters, wide in his gait behind, houghs inclining a little outward, belly deep and well covered with wool, cod large, shoulder lying well back and thighed down to the hough.

Gentlemen who may feel disposed to introduce the above breed of sheep on their estates would do well to pay attention to the above directions, as they are from one of the best judges and most observant farmers in the country, a gentleman who in addition to fifty years' experience in the practical pursuits of agriculture, brings a highly enlightened mind, and untiring devotion to all concerned with those pursuits, to direct his judgment to a rightful result.—*Baltimore Farmer.*

GLOUCESTER CHEESE.

In the preparation of this cheese, the milk is, in the first instance, put into a cheese-cowl (which is a large deep tub) with two teacupsful of rennet. A ball of annatto is then dipped in the milk, and rubbed on a piece of pantile, which is washed into the milk till the color is as high as required. The quantity of annatto is regulated by the wishes of the cheesefactor, some liking more than others. Originally only a small quantity was employed, to induce the belief that the cheese was rich, and to prevent its being discovered that skimmed milk had been used. But now almost all the cheese is highly colored; and the color is no criterion of the goodness of the article. After an hour has elapsed, the milk is converted into curd; this is cut with a cheese-knife, which is about fourteen inches in length, and has two edges: it is cut gently at first, and then very small. It is suffered to remain ten minutes, when the milkmaid puts her arms into the cowl, and draws the curd gently towards her, turning it over in the whey. She afterwards draws it again towards her to dip out the whey, which is strained through a seive, and the small pieces of curd that are strained from it are returned to the cowl. The curd is then put into vats, in which cloths had been previously laid. The vats are placed one on another, and put in a cheese press for ten minutes, a vessel having previously been placed underneath the press to catch the expressed whey. After this, the curd is taken out of the vats and broken small, and some hot whey is poured over it. The curd is then drawn to the side of the cowl to drain from the whey, which is ladled off and strained so that no curd may be wasted. Then the curd is again put into the vats, and they are pressed one on another; any curd that is pressed over the edges of the vats being put in the middle of the vats to make the mass as firm as possible. In an hour the vats are taken out of the press to have dry cloths, after which they remain in the press till night, when the compressed curd is taken out of the vats, turned and salted, and then replaced in the press, and there remains till morning, when it is salted, and also again the following evening. The second morning the cloths are taken off, but the cheeses are left in the vats seven or eight days, being turned night and morning. After that, they are put on the floor of the cheese-loft, (which is a large room on purpose for keeping cheese,) and turned every day for three weeks or a month. In two months the cheeses are scraped and painted. The paint is a red powder, which is strewed over the cheeses and rubbed on them with the hand. In three months, they are what is technically called "ready," and are fit for the cheese-factor.

The whey that drained from the curd, during the process of cheese-making, is put into trendles (a sort of tub) and suffered to remain till the next day, when it is skimmed. From this, whey butter is made, and the residue is given to pigs. The rennet is made by mixing salt and water till it will support an egg, and then boiling it half an hour. When it is cold, four calves' stomachs are put to a gallon of the brine, with bay leaves and slices of lemon. In six weeks it is fit for use.

For single Gloucester cheese, the vats, which are made of elm, are thirteen inches in diameter, and about two inches and a half in depth: for double Gloucester cheese, the same diameter, and twice, or more than twice the depth. All the dairy utensils, after being used, are washed with tepid water, and then scalded. In making the double Gloucester cheeses, and those that are called "truckles," the same method is pursued, except that more care is used in pressing the curd into the vats, which, for such cheeses, have three perforations to let the whey drain off; and bandages of cheese-cloth are put round when the curd is above the vat. Sage cheese is made by pounding sage and straining the juice into a pail of milk, to which rennet is then added. The same process is observed as for other cheese till the time when the warm whey should be poured upon it, when it is broken up with as much of the simple curd as the milk-maid considers necessary, and treated as other cheese. To make the richest cream-cheeses, the thickest cream must be taken, and put, with a little salt, into a straining-cloth, which is hung twelve hours, in order that the whey may drop from it. When it is taken from the cloth, it is put between two pewter-plates, with a weight on the upper one, and turned daily during five or six days. These cheeses can only be made in this manner in warm weather. The milk that the cows give when they are first turned into the fields in the spring, and when they are afterwards pastured in fields that have been newly mown, yields nearly as much curd again as at any other period; and it is also much richer. The principal season for making the thin cheese is from April to November; and that for making the thick, May, June, and the beginning of July.

In different districts, the produce of cows differs very much; but in the vale of Gloucester, from 3 1-2 to 4 1-2 cwt. per cow is considered a fair annual average return. The same cow, on different pastures, will yield milk of very different qualities; from one will be made rank and unpleasant cheese, while the other will be fine and rich. An estimate of the profit and expenses of a farm for twenty cows can be, from the continual variation in the state of the times and local circumstances, of course only an approximation towards the truth. But the following, made in the vale of Gloucester in 1835, where the land is rich and excellent, is as accurate an annual average as the nature of the subject will admit:—

Rent of 40 acres, at 50s. for pasture,	£100	0	0
" 20 acres for hay,	50	0	0
" 2 acres of arable, for potatoes,	5	0	0
Making hay, 12s. an acre,	12	0	0
Carrying and ricking,	2	10	0
Expenses of raising potatoes and seed,	15	9	0
Tithes, 3s. 6d. in the pound,	27	2	6
Poor and other rates, 3s. 9d. in the pound,	29	2	11
Dairymaid, 7*l.* a year (besides board)	7	0	0
Dairyman, at 7*l.* a year (besides board)	7	0	0
Wear and tear of dairy utensils,		10	0
Salt,		10	0
Annatto, 4s. a-pound,	1	0	0
Rennet and paint,	1	4	0
Interest of money laid out in stock and implements, reckoning each cow at from 8*l.* to 10*l.* and the chance of loss,	20	0	0
Profit,	87	11	7
	£366	0	0
Cheese 4 tons, at 4 cwt. each cow, and at 49s. per cwt.	176	0	0
Value of whey,	20	0	0
Pasture of colts and sheep,	20	0	0
Profit of calves,	30	0	0
Butter,	90	0	0
Pigs,	5	0	0
Potatoes,	25	0	0
	£366	0	0

The capital necessary for the purchase of stock for such a farm would, according to present prices, be about 300*l.*; but as it is not prudent that the whole of the capital should be expended, a man who had only that sum should take a smaller farm, and reserve a part for the payment of workpeople, and other incidental expenses which would be required before much profit was derived from the farm. From the depressed state of agriculture, the present time is not by any means auspicious for the commencement of business as a dairy farmer. The requisite dairy utensils will cost about 25*l.*—*London Penny Magazine.*

EXTRACT OF A LETTER FROM MR HARVEY JOHNSON, OF HOLLAND, COUNTY OF ERIE.

[It is not my intention to tax the reader with all the details of the history of silk, nor even of its first introduction into this country; but there is something so interesting, at least to me, in the plain unstudied style of Mr Johnson, added to the circumstance that the facts he relates were mostly known to me at the time (for I am some years his senior, and was brought up near the same neighborhood), that I cannot deny myself the pleasure of publishing part of his letter. I would now give more for his gloves than for any other pair in existence. — *Ed. Silkworm.*]

Dear Sir — Although a stranger, I take the liberty to address you on a subject which I have long considered of incalculable importance to our country — I refer to the subject of silk. My introduction will be an awkward piece of work, as I must assume the character of the egotist.

My native place is New Haven, Ct. Some fifty years ago, my father set out about two thousand white mulberry trees, from which a great quantity of silk was made (I mean a great quantity for that day). He carried on the business for a number of years. He raised a great many worms himself, and let his trees to several individuals, and had a certain part of the raw silk. My father's family consisted of eight children, five daughters and three sons. They were not all of them able to do much towards picking leaves, &c. but with a little help from the apprentices (for my father was a mechanic) occasionally, they managed the business so as to feed a great many worms. I think he kept one year over two hundred thousand. This was an unfavorable year (I think it was 1794); a late frost killed the leaves after the worms had hatched, or at the time they were hatching, so the growth of the worms was much backened by lack of leaves. Some individuals had to go into the woods, and gather wild leaves; but the balls were not so large and solid as in good years.

It is not worth while to mention all the particulars which occur to mind; but every thing relating to the business was done to great disadvantage. My father's land lay in detached pieces; one large orchard was one and a half miles off. It was difficult to find workmen who understood dyeing, weaving, or manufacturing any way. Still we made a number of pieces of cloth for women's and men's wear, one piece of handkerchiefs, and a number of pairs of stockings, some knit and some wove, and some pairs of gloves. I have yet a pair of the gloves, which were made, I believe, thirtyfive years ago, which I prize very highly.

To wash calico without fading.—Infuse 3 gills of salt in 4 quarts of boiling water, and put the calico in, while hot, and leave it till cold. And in this way, the colors are rendered permanent, and will not fade by subsequent washing. So we are informed by a lady who has frequently made the experiment herself.

XPERIM NTS IN TOPPING CORN.

It was discovered early in August, 1810, that proper grasses for soiling my cattle would soon be very deficient; and on the 20th of that month, one row of corn in a field of thirteen acres, was topped to ascertain how the plant would bear early cutting. It was thought that it had received no injury. On the 21st of the same month I commenced feeding the cattle with the tops cut daily as wanted. These lasted them until the 18th of September. After this, the blades were stripped, commencing where the toppings began. They fed the cattle until the 5th October.

In the process of topping and blading, one row was left entire, standing between the row which had been topped on the 20th of August, and another row which was topped on the 2d of September. These rows were cut off by the roots on the 2d of October, and hauled in, and set up separately under my own inspection. They were husked and measured on the 8th November.

Produce of the row that had not been topped and stripped, nine bushels and five-eighths of corn in the ear.

One of the rows which had been topped and stripped, measured seven bushels and six-eighths: and the other topped and stripped row measured seven bushels and three-eighths of corn in the ear.

Thus it clearly appears that mutilating the corn plant before its fruit is perfected, is a very injurious practice. The injury done to my crop by this mode of management was clearly seen some time before the three experimental rows were cut off. Throughout the whole field the husks were generally dry and open, except on the row which had not been topped and stripped. On this they still retained a greenish hue, and were close set to the ear when the plants were cut off by the roots.

1811, I selected three rows of maize in the middle of my field, as nearly alike as possible. The plants were then about two feet high. I cut off the tops of the middle row as low down as might be readily done without injuring the tassels, which were wrapped in their own leaves within the stalks. I could not observe that the stalks in the row which had been cut, grew any thicker, until new leaves had been formed from the crown of the plants. Before this happened, the stalks in the rows on either side of it seemed to be as thick again as those standing in it; and the ears grown on the plants in this row, shot filled, and ripened about two weeks later than the rest of the field.

As several writers on agriculture had asserted that the tops of potatoes might be cut and given to the cattle without injury to the crop, I cut off the tops from a row running through the middle of a very luxuriant patch. Care was taken to cut them in that way which was supposed least likely to prove injurious to the future growth of the plants. The debilitated appearance of the second growth of the tops, determined me not to risk the second cutting of them. When the crop was gathered, the roots in the row that had been cut did not seem to be more than half as large as those in the rest of the patch.

In fact, I have never seen any advantage arise either from carefully trimming, or ruggedly mutilating annual plants; on the contrary, much injury certainly follows. It is, however, probable that good housewives and ignorant gardeners will continue to trim and mutilate the tops of their onions, as long as the world may happen to last, for the express purpose of making the roots grow more luxuriantly; unless perchance, they may happen to reflect, that the tops would not have existed, if nature did not consider them as necessary to the well-being of the plant as its roots. Certain it is that the writings of many gentlemen who ought to have known better, are exactly calculated to confirm them in this truly savage practice.—*Lorrain.*

[From the Mechanic's Magazine.]

Mode of preserving Milk for Long Voyages.

SIR:—As the season of the year is now arrived when hundreds of mechanics are induced to cross the Atlantic, in the hope of bettering their fortune, and to those who may carry young families with them, milk may be an important article of diet, perhaps the following extract from an old newspaper of the date of 1822, setting forth a simple and easy method of preserving it, may be of importance; more particularly, as I perceive from your last monthly list of new patents, that a method of preserving animal milk has just been patented — whether the same or a different method, remains to be seen.

"Provide a quantity of pint or quart bottles (new ones are perhaps best); they must be perfectly sweet and clean, and very dry before they are made use of. Instead of drawing the milk from the cow into the pail as usual, it is to be milked into the bottles. As soon as any of them are filled sufficiently, they should be immediately well corked with the very best cork, in order to keep out the external air, and fastened tight with packthread or wire, as the corks in bottles which contain cider generally are. Then, on the bottom of an iron or copper boiler, spread a little straw; on that lay a row of the bottles filled with milk, with some straw between each, to prevent them from breaking, and so on alternately until the boiler has a sufficient quantity in; then fill it up with cold water. Heat the water gradually until it begins to boil, and as soon as that is perceivable draw the fire. The bottles must remain undisturbed in the boiler until they are quite cool. Then take them out, and afterwards pack them in hampers, either with straw or sawdust, and stow them in the coolest part of the ship. Milk preserved in this way has been taken to the West Indies and back, and at the end of that time was as sweet as when first drawn from the cow."

I am, Sir, yours, J. ELLIOTT.

March 30, 1835.

RECEIPTS.

OTTAR OF ROSES.—The royal society of Edinburgh received from Dr Monro the following account of the manner in which this costly perfume is prepared in the East. Steep a large quantity of the petals of the rose, freed from every extraneous matter, in pure water, in an earthen or wooden vessel, which is exposed daily to the sun, and housed at night, till a scum rises to the surface. This is the *ottar*, which carefully absorb by a very small piece of cotton tied to the end of a stick. The oil collected, squeeze out of the cotton into a very diminutive vial, stop it for use. The collection of it should be continued whilst any scum is produced.

ESSENCE DE JASMIN.—The flowers are stratified with wool or cotton, impregnated with oil of behu, or nut oil, in an earthen vessel, closely covered, and kept for some time in a warm bath; this is repeated with fresh flowers, until the oil is well scented; the wool, &c. is then put into a sufficient quantity of spirit of wine, and distilled in balneum mariæ.

THE BEST HONEY WATER.—Take of coriander seeds a pound, cassia, 4 oz., cloves and gum benzoin, each, 2 oz., oil of rhodium, essence of lemon, essence of bergamot, and oil of lavender, each, 1 drachm, rectified spirit of wine, 20 pints, rose water, 2 quarts, nutmeg water, 1 quart, musk and ambergris, each, 12 grains. Distill it in a water bath to dryness.

Another method.—Put 2 drachms each, of tincture of ambergris, and tincture of musk, in a quart of rectified spirits of wine, and half a pint of water: filter and put it up in small bottles.

EAU DE BOUQUET.—Take of sweet scented honey water 1 oz., eau sans pareille, 1 1-2 do., essence de jasmine, 5 drachms, syrup of cloves and spirit of violets, each, 4 dr., calamus aromaticus, long rooted cyperus, lavender, each, 2 do., essence of neroli, 1 scruple. Mix. Some add a few grains of musk and ambergris: it is sweet-scented, and also made into a ratafia with sugar.

CURE FOR THE DYSENTERY.—A table spoonful of vinegar, and a tea spoonful of salt, mixed with a gill of warm water. If relief be not afforded in ten or fifteen minutes, repeat the dose.

POPULAR ERROR.—*There is alcohol in every thing.*—Such is the remark often made by those who would parry the force of appeals that are made to them on the subject of temperance. Alcohol, they say, is diffused through every substance which God has made, and this is evidence that he designs it should be used. But unfortunately for the argument, they are entirely mistaken as to the fact. When God looked upon the world he had made, and pronounced it very good, *there was not a particle of alcohol in existence.* It was not till the work of death commenced, and some portion of matter, *in a state of decay*, had undergone the process of fermentation, that alcohol was formed. True, the constituent materials exist in almost every created substance; but being there mingled in such proportions as God designed, they are adapted to the use and sustenance of the beings he formed. But by the mysterious and wonderful operations of nature, that change in the proportion and arrangement of these materials, that takes place during the process of fermentation, converts what was before a healthy article of food into a deadly poison. Naturally, there is alcohol in nothing.

Another.—Common bread is fermented before baking. It must therefore contain alcohol, and to act consistently with the new principle of temperance societies, we must debar ourselves from the use of bread unless we can be contented with that which is unleavened. Investigate a little further, and the objection will vanish. True the dough is fermented preparatory to baking, and alcohol is formed; *but it is evaporated by the heat of the oven.* The process of baking and that of distilling, are exact counterparts to each other. In each case, the materials are prepared for the process by fermentation, and the consequent formation of alcohol. In each case the alcohol is separated from the nutriment. But there is this important difference:—*the Distiller throws away the nutriment and reserves the poison; the Baker drives off the poison and reserves the nutriment.*—[Maine Temp. Her.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, SEPT. 9, 1835.

FARMER'S WORK FOR SEPTEMBER.

It is now quite time for every complete farmer to make up his mind how he may probably derive the greatest profit from his crop of Indian Corn. It is a fact, well established by numerous experiments, that great advantage has been derived from selecting seed corn from stalks bearing two or more ears. We believe that Joseph Cooper, Esq. of New Jersey, was the first who recommended and practised improving Indian Corn in the same manner that we improve the breeds of domestic animals, by crossing and selection. The following is his notice of the first experiment perhaps ever made for that purpose:—

"In or about the year 1772, a friend sent me a few ears of a small kind of Indian corn, the grains of which were not larger than goose shot, which he informed me, by a note in which they were enclosed, were originally from Guinea, and produced from eight to ten ears on a stalk. Those grains I planted, and found the production to answer the description, but the ears small, and few of them ripe before frost. I saved some of the largest and earliest, and planted them between rows of earlier and larger kinds of corn, which produced a mixture to advantage; then I saved seed from stalks that produced the greatest number of the largest ears, and first ripe, which I planted the ensuing season, and was not a little gratified to find its production preferable, both in quantity and quality, to that of any corn I had ever planted. This kind of corn I have continued planting ever since, selecting that designed for seed in the manner I would wish others to try, viz.: When the first ears are ripe enough for seed, gather a sufficient quantity for early corn, or replanting, and at the same time you would wish your corn to be ripe generally, gather a sufficient quantity for planting the next year, having particular care to take it from stalks which are large at botiom, of a regular taper, not over tall, the ears set low, and containing the greatest number of good sizeable ears of the best quality; let it dry speedily, and from the corn, gathered as last described, plant your main crop, and if any hills should be missing, replant from that first gathered, which will cause the crop to ripen more regularly than is common; this is a great benefit. The above method I have practised many years, and are satisfied it has increased the quantity and improved the quality of my crops beyond the expectation of any person, who has not tried the experiment."—*Willich's Domestic Encyclopedia, art. Corn.*

The example thus set by the above named *Patriarch of Agriculture*, has been followed by many of our N. E. Farmers, and notices of the results of their experiments may be found in our paper, particularly Vol. x., page 134, in an article quoted from the *Hampshire Gazette*.

Indian Corn.—We injure the crop when we harvest Indian corn too early. The grain should be fully ripe and perfectly hard before the corn is harvested, or even the stalks cut. There is no doubt but that the leaves and stalk of the plant furnish nourishment to the grain as long as they remain green and juicy.

Important News from France.

INFERNAL MACHINE.—An attempt has been made on the life of the King of France, on the 29th of July, by exploding a machine in which were 25 gun barrels, heavily charged with powder and balls. The number of persons killed and wounded is said to be 34, among whom were Marshall Mortier, Duke de Treviso, struck in the heart by a ball; Gen. de la Chasse de Torigny, and other men of eminence. A delay of half a second saved the life of the King. The name of the assassin is Girard, a dealer in fire-arms. He was taken, admitted his guilt, will not own that he was actuated by any other motive than dislike to the King, and refused to own that he had any accomplices. Upwards of one hundred arrests of suspected persons had been made previous to the last accounts.

Matthias, the pseudo-prophet, in undertaking to perform a miracle, jumped from a steam-boat in North river, in company of another fanatic, whom he had persuaded to help work the wonder. Matthias was drowned, the other fool was rescued.

MASSACHUSETTS HORTICULTURAL SOCIETY.

Saturday, Sept. 5, 1835.

EXHIBITION OF FRUITS.

PEARS.—By Mr Downer, Julienne, the Cushing pear, the Bartlett, or Williams' Bon Chretien, and some other fine kinds; also, another, distinguished only for its beauty. For Mr Barnard, of Dorchester, a new pear, not yet mature By Charles Bowen, of Newton, a new pear, of handsome size and fine—name unknown. By M. P. Wilder, a Bergamotte, of good flavor—name unknown, various other kinds, some fine, and including the Julienne. By William Worthington, of Dorchester, one of the new varieties, a yellow, handsome fruit, of a pyramidal form and excellent flavor—name unknown. By Mr Manning, Julienne—always fine and very productive; also specimens of a French fruit, name unknown, and the Frankreal d'Ete, sometimes mis-called *Preble's Beurre*, a roundish fruit of turbinate form, of middle size, and well known with us as a very delicious and productive fruit. By Messrs Hovey, received of Messrs C. & A. J. Downing, Botanic Garden, Newberg, N. Y., Muscadine pear, which is stated to be a native fruit. In almost every respect it much resembled the Julienne, but was possessed of an agreeable musk flavor which does not belong to that variety. From an unknown source, and with no name to designate from whence it came, but we believe from Mr Oliver, the Saint Ghislain, one of the finest new kinds for flavor.

APPLES.—By M. P. Wilder, varieties of different kinds, some very fine, and one in particular, a small round native fruit of sprightly flavor. By Dr Robbins, of Roxbury, a small, beautiful fruit, deep crimson outside and deeply stained within, of good flavor. By John A. Kenrick, Kenrick's Red Autumn, a large round fruit of excellent flavor, and usually stained inside with red: a native. By Mr Downer, numerous varieties; one specimen very large and green, of the Colville species, being ribbed at its sides, an excellent pie apple. Pumpkin Sweet—a noble apple of a round form and russetty color, well known and originally, we have understood, from Vermont, excellent for the dessert and for baking. Williams' Early Red—the most beautiful kind which was exhibited even this day. Also, branches loaded with fruit of the beautiful Red Siberian Crab, and the Amber and Yellow Siberian.

PLUMS.—By Edward Cruft, of Boston, Bolmer's Washington—very large and delicious. By John A. Kenrick, Flushing Gage, and Smith's Orleans—both fine. By Samuel Pond, of Cambridgeport, Bolmer's Washington; White Gage, fine, very large, and Smith's Orleans. By Messrs Hovey, received of Messrs C. & A. J. Downing, N. Y., Scarlet Gage; also some other very fine kinds. By Joseph Strong, received from Rochester, N. Y. white Magnum Bonums, a showy fruit, excellent for preserving.

PEACHES.—By Mr Downer, Cornelian Cherries, of Cornus Mascula—an ornamental fruit from an unknown source. Also some fine fruits from Mr Van Dyne.

Gentlemen who offer fruits for exhibition are respectfully requested to affix their names to the articles sent. From this cause alone, there may be sometimes unavoidable omissions.

GRAPES.—A fine basket was exhibited this day; we regret, that from the above named cause, we are unable to state the source from whence it was received.

For the Committee, WILLIAM KENRICK.

AMERICAN SILK.

At the rooms of the Horticultural Society, on Saturday, Sept. 5, various specimens of American Silk were exhibited by William Kenrick. A beautiful specimen of *white Sewing Silk* of very superior quality, which was raised by Messrs Arnold & Cheney, of Manchester, Ct. and reeled on the common reel, and spun on the common wheel. Another specimen, which was made of the floss and refuse, in Mansfield, and prepared for knitting, of a fine white, glossy appearance.

Also, various specimens of vestings, which were received at Providence of the Messrs Dyers. These were wove by the *power loom* at the Valentine Silk Manufactory in that city. Samples of different dark colors, some composed of silk for the warp, and cotton for the woof, very handsome and substantial. Another specimen of black vesting, of entire silk, very firm and beautiful. This loom appears to work well, weaving from ten to fifteen yards a day, by the wonder-working power of steam.

EXHIBITION OF FLOWERS.

The show this day was unparalleled for beauty and excellence. The exhibition of Dahlias, in particular, eclipsed all former specimens that have decorated the Society's rooms.

DAHLIAS.—From William E. Carter, Cambridge Botanic Garden; from M. P. Wilder; from J. Breck, Lancaster Horticultural Garden; and from Messrs Hovey. [The lists will be inserted in our next.]

J. W. Russell, Mount Auburn Cemetery—A beautiful bouquet of new varieties of China Asters, tastefully arranged in pyramidal form.

T. B. White, Newburyport—Crimson Globe Dahlia. Also, the most beautiful and perfect China Asters, the seeds imported by Messrs Hovey.

Wm E. Carter—A perfectly fine specimen of the Hedychium gardenanum.

Thomas Mason, Charlestown Vineyard—Beautiful bouquet, containing many varieties that are interesting and finely cultivated.

For the Committee,
JONA. WINSHIP, *Chairman.*

There will be an interesting celebration at Concord, on the 12th inst. commemorative of the Second Centennial Anniversary since the settlement of that town. Oration by Rev. R. Waldo Emerson. Dinner at Shepherd's.

Extract from a letter to the Editor.—The season in Berkshire, Mass. has been an exceedingly wet one. The crops of grass, however, are short one-third of their usual quantity, and hay has been selling at from 8 to 10 dollars per 2000 lbs. from the meadow. Wheat and Rye are excellent, and the oat crop uncommonly large. Many fields will yield from 60 to 75 bushels to the acre.

Stockbridge, Aug. 25, 1835. S. S.

FANEUIL HALL MARKET.

WEDNESDAY, SEPT. 9, 1835.

Large Lima and Saba beans 12½ cts a quart; Beets 12½ cts a dozen; Cabbages 37½ cts a dozen; Cucumbers 6¼ cts a dozen; crook neck Squashes 2 cts a pound; white Onions $2,00 a bushel; Tomatoes 6¼ cts a dozen; Squash Peppers 2 cts a pound.

FRUIT. Plums 25 cts a quart; apples $1,00 a bushel; Pears $2,00; Bartlett Pears 25 to 50 cts a dozen; Peaches from 50 cts. to 1,00 a half peck, according to quality, some very fine ones are held as high as 50 cts. per dozen; Water melons 12½ cts apiece; Cantaleupes 12½ cts apiece; Black Hamburg and Sweet water Grapes from the Green House, 75 cts per pound; Egg Plants 25 cts a dozen.

There is no scarcity of fruit and vegetables this season. The market is most bountifully supplied. Apples come in abundantly. Pears were never so plenty. The potato crop is excellent. The contrast between the lengthened and dejected visage of the farmer in the spring and the happy and light-hearted farmer in the fall, is pleasant to behold. Accounts from our friends in the country speak promise of fullness and plenty.

BRIGHTON MARKET,—MONDAY, SEP. 7. 1835,

Reported for the Daily Advertiser & Patriot.

At Market, 630 Beef Cattle, 1480 Stores, 3270 Sheep and 550 Swine.

PRICES—*Beef Cattle*—The best qualities of Beef Cattle were scarce, consequently sales were quick at advanced prices. We noticed a few yokes extra taken at 33s a 34s 6d; prime 31s a 32s 6d; good 29s a 31s; thin Oxen and Cows 24s a 27s; two year old 21s a 22s 6d.

Stores—A large proportion at market were from Maine. Yearlings $5 a 7 50; two year old 10 a 15; three year old 15 a 19.

Sheep—Sales ordinary at 8s, 9s, and 10; middling 11s, 11s 6d, 12s and 13s 9d; better qualities 13s 6d, 14s 3d, 15s, 16s 6d and 17s 3d. Very fine Wethers at market.

Swine—Several small lots of Shoats were taken at 4½ for Sows and 5¼ for barrows; at retail 5 a 6 for Sows and 6 a 7 for barrows.

NOTICE TO CAPITALISTS.

The undersigned having been engaged for a number of yearspast in the Linnæan Garden and Nurseries at this place, in a department where he has had every opportunity of becoming thoroughly acquainted with the business, wishes to form a connexion with some person of capital, either as active or silent partners, for the purpose of carrying on the *Nursery and Garden Seed business*. To a person wishing to engage in a lucrative business, it is an opportunity rarely to be met with. Any communication adddressed to the subscriber will be treated as strictly confidential.

2t. G. R. GARRETSON.

Flushing, L. I. Sep. 1st, 1835.

AGRICULTURAL CHEMISTRY.

Chaptals Agricultural Chemistry, first American Edition, from the French. Just published, price $1,25.

sep. 9. GEO. C. BARRETT.

GARDEN SEES, TREES, &c.

The subscriber is daily receiving a supply of *Garden Seeds*, growth of 1835, and will execute orders from the South at short notice, for SEEDS of the greatest variety, raised in gardens connected with the *Agricultural Warehouse and New England Seed Store*, Boston, and warranted of good quality.

BOXES OF GARDEN SEEDS containing an assortment neatly papered up in 6¼ cent papers supplied at a discount to Traders, also FRUIT AND ORNAMENTAL TREES, MULBERRY AND MORUS MULTICAULIS TREES.

Agricultural and Horticultural Books, New England Farmer (weekly a $2,50 per annum), Silk Manual (monthly at 50 cts. per annum), Horticultural Register at $2 per annum, published by GEO. C. BARRETT,

sep. 9. 1835. Boston.

PATENT GRATER CIDER MILL.

For sale at the Agricultural Warehouse Leland's Patent Grater Cider Mill. The following certificates will give the public some proof of its value.

This may certify that we the subscribers have used the above named machine for the last three years, and approve the plan. We save one hird of labor and time in grinding and laying up a cheese of cider. It grinds better than old mills generally do, the cider is clear and contains less sediment. The cider is pressed out in less time and mills are kept in repair at less expense than the old mills.

Sherburne, AARON LELAND,
JOS. P. LELAND,
JOTHAM W. ROGERS.

CRANBERRY RAKES.

Just received and for sale at the Agricultural Warehouse a few very superior patent Cranberry rakes, price $1,50.

BLACK SEA WHEAT.

A few bushels of this superior variety of winter wheat. For sale by GEO. C. BARRETT.

FARMER WANTED.

A man or a man and his wife to take charge of a Farm. A Topsfield one who can bring good testimonials of his character. Apply at the Office of the New England Farmer.

3t. sep 9.

SPLENDID BULBOUS ROOTS.

Just received at the New England Seed Store, an assortment of Bulbous Roots, comprising the finest varieties of Tulips, splendid variegated red, yellow and mixed, with the colors marked on each.

Hyacinths. Double and single, a fine assortment, with the colors marked on each. Also an assortment of fine double and single Hyacinths mixed without names.

Polyanthus Narcisus. Fragrant white with single cups, and extra sized roots.

We shall open in a few days a further supply of fine Bulbous Roots from Holland, among which will be bulbs of every kind and color, which will complete a superb assortment.

SCILLA PERUVIANA, a rare bulb, from the Archipelago; produces a splendid flower may be grown in pots or in the garden, perfectly hardy Prices—50 cts. 25 cts and 12½ cts according to size.

TULIPS, a large and splendid collection, growing in the Horticultural Gardens connected with the New England Seed Store.

sep. 2.

VALUABLE LEASE FOR SALE.

The subscriber, wishing to remove to the West with some friends, will dispose of his (20 years' lease) 12 years unexpired of Indian Hill Farm, containing about 175 acres of highly productive land which has for 8 years past been under a rotation of crops and the rent spent in improvements.

As the owner is still desirous of improving it a great part of the rent might be expended in improvement from year to year. The subscriber will sell the valuable stock of short horned cattle, implements, &c., or not, as may be agreed on. Application to be made previous to the 15th September.

The situation is remarkably healthy.

ROBERT WILKIE, Indian Hill Farm, 4 1-2 miles from Newburyport. Inquire also at this office.

STRAWBERRY PLANTS.

FOR SALE, at New England Seed Store, 51 and 52 North Market street, the following kinds of STRAWBERRY PLANTS, some of them new and fine varieties. Orders are solicited early.

	PRICE pr. doz.	pr. 100
1 Chili,	25	$1
2 Alpine,	25	1
3 Methven Castle,	25	1
4 White Chili,	25	1
5 Chili Large Scarlet,	25	1
6 Wilmot,	37½	
7 Keen's Seedling,	25	
8 Downton,	25	
9 Mulberry,		1
10 Bath Scarlet,		1
11 Roseberry,		1
12 English Red Wood,		1
13 do White do.		1
14 Pine Apple,		1
15 Hauthois,		1
16 Monthly White Bush,	12½ ea.	
17 do. Scarlet do.	do. do.	
18 Early Virginia,	25	
19 Genuine Monthly Alpine,	25	
20 Wellington or Bostock,	25	
21 Royal Scarlet,	37½	
22 Grove End,	50	
23 Caroline,	50	
24 Large Lima,	50	
25 Large Early Scarlet,	50	
26 French Musk Hauthois,	50	
27 Southboro' Seedling,	$1	
28 True Prolific Hauthois,	50	
29 Knevett's New Pine,	1	
30 New or Black Hauthois.	50	

WHITE MULBERRY SEED, Growth of 1835.

Just received 50 lbs. of White Mulberry Seed growth of 1835, saved with much care from good, thrifty trees, expressly for the New England Seed Store. For sale by GEORGE C. BARRETT.

N. B.—As the quantity will probably be inadequate for the demand the next season orders should be sent early.

July 29.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

		FROM	TO
APPLES,	barrel	2 50	3 00
BEANS, white,	bushel	1 62	1 87
BEEF, mess, (new)	barrel	13 00	13 50
Cargo, No. 1.	"	11	11 50
prime,	"	9 00	9 50
BEESWAX, (American)	pound	20	24
BUTTER inspected, No. 1,	"	16	20
CHEESE, new milk,	"	8	9
FEATHERS, northern, geese,	"	45	48
southern, geese,	"	40	45
FLAX, American,	"	9	10
FLAXSEED,	bushel	1 25	1 37
FLOUR, Genesee, cash	barrel	6 06	6 25
Baltimore, Howard street,	"	6 12	6 25
Baltimore, wharf,	"	6 75	6 87
Alexandria,	"	6 21	1 18
GRAIN, Corn, northern yellow	bushel	1 00	1 04
southern yellow	"	90	95
white,	"	91	93
Rye, northern, none.	"	95	1 00
Barley,	"		
Oats, northern, (prime)	"	56	58
HAY, best English,	ton	22 00	25 00
eastern screwed,	"	16 00	17 00
hard pressed,	"	17 00	20 00
HONEY,	gallon	37	42
HOPS, 1st quality	pound		
2d quality	"		
LARD, Boston, 1st sort,	"	11	12
southern, 1st sort,	"	9	10
LEATHER, slaughter, sole,	"	19	20
do. upper,	"	12	14
dry hide, sole,	"	19	21
do. upper,	"	18	20
Philadelphia, sole,	"	27	29
Baltimore, sole,	"	25	27
LIME, best sort,	cask	1 00	1 04
PORK, Mass. inspect. extra clear,	barrel	20 50	21 00
Navy, mess,	"	16 00	16 50
bone, middlings,	"		
SEEDS, Herd's Grass,	bushel	2 25	2 50
Red Top,	"	70	80
Red Clover, northern,	pound	9	11
White Dutch Honeysuckle,	"	25	03
SILK COCOONS, (American)	bushel	2 75	3 00
TALLOW, tried,	cwt.	7 50	8 00
WOOL, prime, or Saxony Fleeces,	pound	65	75
American, full blood, washed,	"	55	65
do. 3-4ths do.	"	50	55
do. 1-2 do.	"	37	42
do. 1-4 and common	"	40	45
Native washed	"	38	60
Northern pulled, Pulled superfine,	"	55	60
Northern pulled, 1st Lambs,	"	45	50
Northern pulled, 2d do.	"	33	38
Northern pulled, 3d do.	"	25	30
Northern pulled, 1st Spinning,	"	48	50
Southern pulled wool is generally 5 cts. less per lb.			

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	12	
southern, none.	"		
PORK, whole hogs,	"	6½	6¾
POULTRY,	"		
BUTTER, (tub)	"	14	18
lump	"	22	25
EGGS,	dozen	16	18
POTATOES, new,	bushel	62	75
CIDER, none of consequence,	barrel	3 50	4 00

New England Farmer's Almanac For 1836.

Just published by JOHN ALLEN, & CO, Corner of Washington and School streets, up stairs, and by GEO. C. BARRETT at the Seed Store No 51 and 52, North Market Street, FESSENDEN'S NEW ENGLAND FARMER'S ALMANAC for 1836. For sale also by Booksellers, Shopkeepers, &c., generally.

This Almanac will be found one of the most interesting and amusing of the series, of which it composes No VIII. It consists of the usual astronomical calculations, humorous poetical sketches of the months; observations and directions relative to the employment of the Farmer, which will be found appropriate to each month in the circle of the seasons, "*Agriculture and Rural Economy*," including cuts and descriptions of many of the most useful implements employed in tillage, Valuable Recipes; Husbandry Honorable, a pithy piece of paramount poetry. The Splendors of the Setting Sun, a poetical effusion; Aphorisms; Eulogy on the *Art of Agriculture*; Calendar of Courts, Roads, Distances, &c, &c.

MISCELLANY.

THE SECRET.

In a fair lady's heart, once, a secret was lurking
It toss'd, and it tumbled, it long'd to get out;
The lips half betrayed it, by smiling and smirking,
And Tongue was impatient to blab it, no doubt.

But Honor look'd gruff on the subject; and gave it
In charge to the teeth, so enchantingly white;—
Should the captive attempt an elopement, to save it,
By giving the lips an admonishing bite.

'Twas said, and 'twas settled; and honor departed,
Tongue quivered, and trembled; but dared not rebel,
When right to its tip, secret suddenly started,
And half, in a whisper, escaped from its cell.

Quoth the teeth, in a pet, we'll be even for this,
And they bit very smartly above and beneath,
But the lips at that instant were bribed with a kiss,
And they popped out the secret in spite of the teeth.

[From the Portland Advertiser.]

ENGLISH SCENERY.

The peculiar charm of English scenery in an American eye is its cultivation. What we dislike most, an Englishman loves most. The trees that we hew down with barbarian recklessness, he plants with assiduous care. Forests that are bores to us, are as mines of gold to him. With just as much vanity as we (of the North) seek to build on the hill, he seeks to build from it. As we of the cities dislike country-life, so he loves it. As we cluster together in villages, so he avoids them. As we seek the heart of a town, so he abhors it.—These facts, and the possession of landed property in few and noble hands, lead to some remarkable difference in the two countries. Hence though we may say in America, with a semblance of truth, that "God made the country, and man made the town," we cannot say it here with any truth at all. Man here has had as much to do in making the country as in making the town. Wealth seeks it, and lavishes there its possessions. The chief ambition of almost every merchant is to have his country seat. One is quite necessary to a nobleman's rank. Thus even the humblest farmer catches this most delightful taste. His cottage is often covered all over with flowers. The hedges are often beautifully trimmed about it. Fine walks are laid out. All that is unpleasant in farming life is concealed as much as possible from public view,—and it would be a disgrace for a farmer here to have such front doors, and such public barn yards as two-thirds of our farmers have. By the way, this is important, and the farmer who will reform, will do great service to his neighbors—important I say, for such a taste has more influence upon the character of a people than many suspect. Hence too, there is a love for the country all over England,—and with it there is a taste for, and an appreciation of, cultivated scenery, of landscape, that we have not.

The gentleman here seeks for his house a prospect as well as a foundation. The mountain and the little lake he always looks for when he can. A rivulet that we would think nothing of, I have often seen made every thing that is beautiful. The cliff that would be wild forever with us, is often adorned with walks, and flowers, and hedges Even the little cascade is fashioned and shaped to make it yet prettier than it is. Wealth luxuriates in such a taste. The poor here are not driven as with us into the suburbs of towns, for wealth seeks the suburbs, there to build its walks and its gardens,—and the heart of the town is left for the poor. Let then the setting sun, or the mid-day sun, as softened and mellowed by the over-hanging cloud of an English sky, fall upon a landscape kept verdant and thus richly cultivated,—and an American can hardly believe that he sees aught else than a mighty picture. Fancy struggles hard with Fact. We enjoy such things more than all other people when we see them here, because our country is so new, and the contrast is so great. What an ecstacy of delight, then, an Englishman must feel, rocked and cradled in a scene so quiet, so soothing, so mild,—when taken from his little rivulets and brooks that he calls rivers,—his hills that he calls mountains,—his ponds that he calls lakes and lochs,—his woods and parks that he calls forests,—his cascades and bubbles that he misnames waterfalls,—what depth of emotion he must have when going from home, he sees what *is* a river, a lake, a mountain, a fall of water. The Father of waters, or the roar of Niagara, are wonders to him which we can hardly share with him, born as we are within their influence. Some scenes in Western Virginia, which by the way, I think the most impressive of all our American scenery, or many in Maine, in her woods and fastnesses, that I could mention,—which, by and by, will be "the Lakes George" of America, would be fortunes, immense fortunes, as mere shows in England. By the by, we differ as a people from the English just as our scenery and our localities differ. A curious essay, I think, might be written upon this; but I am at what ought to be the end of a letter, lost already in the mist of an essay in doors, and a London coal smoke, if I go out. I will send you letters enough and to spare, anon.

B.

New American Cement.

We witnessed yesterday the establishment of the *American Cement Company*, in the upper part of Hudson street, which is now ready to execute orders for their work. This cement is a new composition, the invention of Mr Parker, which, it strikes us, will be very important for all hydraulic and many other purposes. The Company exhibit a house about fifteen feet square, and about the same feet in height, with handsome columns in front, built and floored entirely of this material, in imitation of blue granite, and apparently as hard and durable as that article. They also exhibit several cisterns, for which this cement appears to be admirably adapted, the walls being as hard as marble, and cannot leak. The company have prepared a model from this cement, of pipes to bring the water of the Croton river to the city, which they assert can be done by their model at a much less expense than by the plan which has been adopted of bringing it through a canal of mason work, and so far as we could learn were deeply impressed with their importance.—*N. Y. Mercantile Advertiser.*

To be of no church is dangerous. Religion, the rewards of which are distant, and which is animated only by faith and hope, will gradually glide out of the mind, unless re-impressed and re-invigorated by external ordinances, by stated calls to public worship, and by the influence of example. —*Dr Johnson's Life of Milton.*

MORUS MULTICAULIS.

For sale at the Agricultural Warehouse, 51 and 52 North Market street, any number of Trees of the Morus Multicaulis or Chinese Mulberry. These trees were propagated in this country. The superiority of the foliage of this tree as food for the silk-worm over all other, has repeatedly been tested, and is proved beyond a doubt. The price for Trees, from 4 to 5 feet high is $30 per hundred, $4,50 per dozen, &c. 50c single. Trees but 2 or 3, with good roots $25 per hundred.

GEORGE C BARRETT,
New England Farmer Office.

WHITE MULBERRY TREES WANTED.

The subscriber is desirous of purchasing 100,000 White Mulberry Trees, 3 years old, thrifty and of good size, for which $3 per 100 will be paid G. C. BARRETT.
Boston, July 29, 1835.

GRASS SEEDS.

30 Casks Clover Seeds—prime quality, 10 do. Timothy; 100 Bushels Red Top; 500 lbs. White Clover.
For sale by GEO. C. BARRETT,
New England Seed Store.

SILVER FIRS, &c.

WILLIAM MANN of Bangor, Me. will execute at short notice orders for Silver Firs, Evergreens, &c. well packed and in good order. april 8.

COMPLETE SET OF THE FARMER.

FOR sale at this office, one complete set of the New England Farmer comprising twelve volumes, neatly and well bound, and perfect. Price $3 25 per volume, *cash*. Feb. 18.

CHERRY STONES WANTED,

For which a liberal price will be paid. Apply at the office of the New Eng and Farmer. july 15.

SILK COCOONS WANTED.

The subscriber, encouraged by the late act of the Legislature to reel and throw American Silk, wishes to purchase at the Agricultural Warehouse in Boston, Silk Cocoons, and will pay $3 per bushel for the best, and in proportion for poorer ones. [m6] G. C. BARRETT.

FARM FOR SALE OR EXCHANGE.

An excellent Farm containing 70 acres, situated in Marlborough, Mass., with a house and barn thereon, for sale, or would be exchanged for property in the city of Boston. For terms and particulars inquire of G. C. BARRETT at this office, or N. B. PROCTOR, Esq. of said Marlborough. 6m

FARM WANTED.

A farm is wanted within 20 miles of Boston, for the cultivation of the Mulberry Tree, to consist of from 200 to 300 acres; to be high land and easy to cultivate. Any person wishing to sell such a farm, by forwarding a simple Bond, that the price may be known and relied upon, a Committee will examine the premises; as it is determined to purchase the best Farm offered this Autumn.

Address may be made to—
THO. WHITMARSH, Boston or Brookline.
WM. H. MONTAGUE, Boston,
JOSIAH DANIELS, do.
GEO. C. BARRETT do.
JOHN ASHTON, Boston or Roxbury.
Aug. 12. tf

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